

Uruguay

Total

Imported Meat Passed for Entry in the U.S. by Country USDA Livestock, Poultry & Grain Market News

67

843

17

3,923

67

Source: USDA, FSIS Friday, September 04, 2015

For Reporting Period: 08/23/15 to 08/29/15
Metric Tons Week Number 35

550

13,537

Country Totals			2015	2014	Percent							
·		Current Week	Year-to-Date	Year-to-Date	Change							
Argentina		24	302	183	65%							
Australia		11,137	370,992	258,449	44%							
Brazil		497	25,021	13,270	89%							
Canada		15,747	500,975	462,589	8%							
Chile		883	23,945	18,495	29%							
Costa Rica		38	6,349	5,774	10%							
Croatia		9	96	94	1%							
Denmark		687	24,168	26,945	-10%							
Finland			419	611	-31%							
France			27	18	52%							
Germany		30	718	892	-20%							
Honduras			1,240	1,945	-36%							
Hungary			195	168	16%							
Iceland		8	10	17	-40%							
Ireland		310	5,020	3,366	49%							
Israel		34	844	726	16%							
Italy		243	5,600	4,562	23%							
Japan		0	111	87	27%							
Mexico		3,413	115,596	87,884	32%							
Netherlands		273	4,048	3,945	3%							
New Zealand		4,161	207,924	175,911	18%							
Nicaragua		419	27,639	24,721	12%							
North Ireland			1,569	1,326	18%							
Poland		892	19,679	15,958	23%							
Spain		39	2,861	2,465	16%							
United Kingdom		85	2,158	1,354	59%							
Uruguay		655	33,706	21,719	55%							
Total		39,586	1,381,213	1,133,474	22%							
Fresh Beef												
		Boneless	Cheek		Edible	Head	Other	Primals &	Weekly	2015	2014	Percent
	<u>AMR</u>	<u>Trimmings</u>	Meat	<u>Cuts</u>	<u>Offals</u>	<u>Meat</u>	Intact	<u>Subprimals</u>	<u>Total</u>	Year-to-Date	Year-to-Date	<u>Change</u>
Australia		7,139		1,003	69			1,679	9,890	316,390	206,691	53%
Canada		2,494	67		340	17		2,114	5,033	148,134	142,107	4%
Costa Rica		32		6					38	6,343	5,774	10%
Honduras										1,241	1,945	-36%
Japan										112	87	28%
Mexico		149		2,332	340				3,052	104,212	78,268	33%
New Zealand		2,998		317	35			60	3,411	186,545	156,612	19%
Nicaragua		175		171	58				419	27,640	24,721	12%
T T		550		(7				7	(2.1	20 551	10.000	(20/

7

3,882

624

22,515

30,551

821,702

18,899

635,104

62%

29%

Processed Bee	o f									
110cesseu Dec	Fully Cooked -	Heat Treated -	Heat Treated	Thermally			Weekly	2015	2014	Percent
	Not Shelf Stable No		Shelf Stable	Processed			Total	Year-to-Date	Year-to-Date	Change
Argentina	24	ot bileit buote	BITCH BUILDIE	110000000			24	302	234	29%
Australia	2.			31			31	911	917	-1%
Brazil	44		176	260			481	24,862	13,270	87%
Canada	32	38	184	15			269	15,351	19,519	-21%
Mexico	4	40	104	13			44	950	995	-21% -5%
New Zealand	4	40	44	7			56	2,078	1,971	-3% 5%
		4	44							
Uruguay	104	02	405	32			32	2,836	2,744	3%
Total	104	82	405	345			936	47,291	39,649	19%
Fresh Pork										
		Boneless		Edible	Other	Primals &	Weekly	2015	2014	Percent
	AMR	Trimmings	Cuts	Offals	Intact	Subprimals	Total	Year-to-Date	Year-to-Date	Change
Canada	2	522	3	862	69	5901	7,365	236,063	211,019	12%
Chile					18		18	744	1,087	-32%
Denmark			584	27		36	647	20,575	23,916	-14%
Finland				•				419	611	-31%
Ireland			46			217	263	4,686	3,366	39%
Mexico				86		144	229	5,496	4,585	20%
Netherlands			177	00		27	204	3,499	3,811	-8%
North Ireland			1//			21	204	1,529	1,326	15%
			225			5 16	770			
Poland			225			546	772	12,857	10,109	27%
Spain			0.7			25	25	2,199	1,870	18%
United Kingdo			85				85	2,115	1,355	56%
Total	2	522	1121	974	87	6897	9,609	290,182	263,056	10%
Processed Por	·k									
				Not Heat	Product with					
	Fully Cooked -		Heat Treated	Treated -	Second Inhib	Thermally	Weekly	2015	2014	Percent
	Not Shelf Stable No	ot Shelf Stable	Shelf Stable	Shelf Stable N	ot Shelf Stable	Processed	<u>Total</u>	Year-to-Date	Year-to-Date	<u>Change</u>
Canada	242	355	101	17	107	87	909	24,714	21,624	14%
Croatia						9	9	96	94	1%
Denmark			11	10		19	40	3,267	3,029	8%
Germany	30						30	717	892	-20%
Hungary								194	168	16%
Italy	45			197			243	5,600	4,562	23%
Mexico	23	6		177			29	996	482	107%
Netherlands	23	U					29	177	134	
	101					20	101			32%
Poland	101					20	121	6,344	5,849	8%
Spain				14			14	625	595	5%
Total	441	362	112	238	107	150	1,410	42,782	37,464	14%
Goat										
			Edible	Primals &			Weekly	2015	2014	Percent
	Carcasses	Cuts	Offal	Subprimals			Total		Year-to-Date	Change
Australia	16	72	Ollul	Sacpinians			88	11,983	12,440	-4%
Mexico	10	12					88	62	51	22%
New Zealand	2		1				A			
	3	70	1				4	147	54 12.545	171%
Total	19	72	1				92	12,192	12,545	-3%

Lamb												
	Boneless			Edible	Primals &				Weekly	2015	2014	Percent
	Trimmings	Carcasses	<u>Cuts</u>	Offals	<u>Subprimals</u>				<u>Total</u>	Year-to-Date	Year-to-Date	Change
Australia		72	682		203				958	32,068	29,452	9%
Canada										54	74	-27%
Chile										486	177	175%
Iceland		8							8	10	17	-40%
New Zealand	6		209		152				369	14,793	13,202	12%
Total	6	81	891		356				1,335	47,411	42,982	10%
Mutton												
			Edible	Primals &					Weekly	2015	2014	Percent
	Carcasses	<u>Cuts</u>	<u>Offal</u>	<u>Subprimals</u>					<u>Total</u>	Year-to-Date	Year-to-Date	<u>Change</u>
Australia		127	15						143	8,478	8,072	5%
New Zealand		47		20					113	3,123	2,722	15%
Total		177	15	20					256	11,749	11,076	6%
Veal												
	Boneless			Edible	Other	Primals &			Weekly	2015	2014	Percent
	<u>Trimmings</u>	Carcasses	<u>Cuts</u>	<u>Offal</u>	Intact	<u>Subprimals</u>			<u>Total</u>	Year-to-Date	Year-to-Date	<u>Change</u>
Australia			28						28	1,160	822	41%
Canada		27	1	45		33			107	4,543	4,112	11%
New Zealand	76		109		24				209	1,244	1,350	-8%
Total	76	27	137	45	24	33			344	6,948	6,284	11%
Poultry												
		Raw Ground,	Raw Ground,									
		Comminuted, or		_	Raw Intact	-	D					
	NRTE Otherwise	Otherwise	Otherwise		9	Raw	RTE			2015	2011	-
	Processed	Non-Intact	Non-Intact	Intact	(Ducks, Geese,	Intact	Fully Cooked	Thermally	Weekly	2015	2014	Percent
	Poultry	Chicken	Turkey	Chicken	<u>Squab)</u>	<u>Turkey</u>	Poultry	Processed	Total	Year-to-Date	Year-to-Date	Change
Canada	44	520	139	227	7	208	459	325	1,940	59,452	55,321	7%
Chile	30	637	5			192	2.4		864	21,788	16,950	29%
Israel	20						34		34	845	726	16%
Mexico	30		4.5	225	_	400	28	22.7	58	3,618	3,503	3%
Total	104	1,157	145	227	7	400	521	325	2,896	85,703	76,500	12%

Definitions

Raw Product - Intact

Raw intact beef

Carcasses (including carcarss halves or quarters)

Other primals and subprimals (1) (including bone in and boneless meat cuts)

Beef maufacturing trimmings

Beef components (including head meat, cheek meat, weasand meat)

Edible offal (3)

Bench trim (trimmings from animals not slaughtered at the est.)

Other intact (4)

Raw intact pork

Other primals and subprimals (1) (including bone in and boneless meat cuts)

Edible offal (3)

Other intact (4)

Raw intact sheep, goat

Other primals and subprimals (1) (including bone in and boneless meat cuts)

Edible offal (3)

Other intact (4)

Raw Product - Non-Intact

Raw ground, comminuted, or otherwise non-intact beef

Ground beef product (beef only and beef with other species)

Hamburger/beef patty product (beef only and beef with other species)

Fabricated steaks and other non-intact subprimals (1) (including bone in and boneless meats that are fabricated,

restructured, mechanically tenderized or injected)

Advanced Meat Recovery (AMR)

Ammoniated beef

Mechanically separated product

Beef trim (derived from non-intact beef)

Bench trim (derived from non-intact beef)

Low temperature rendered product (includes Finely Textured Beef (FTB), Partially Defatted Chopped Beef (PDCB),

or Partially Defatted Beef Fatty Tissue (PDBFT)

Raw ground, comminuted, or otherwise non-intact pork

Ground product

Advanced Meat Recovery (AMR)

Mechanically separated product

Other non-intact

Raw ground, comminuted, or otherwise non-intact meat (sheep, goat, combination species)

Ground product

Advanced Meat Recovery (AMR)

Mechanically separated product

Other non-intact

Non Heat Treated - Self Stable, Heat Treated - Shelf Stable

Raw (NRTE) otherwise processed meat

NRTE processed meat (stuff and unstuffed)

RTE (2) acidified/fermented meat (without cooking)-PLE

RTE fermented meat (sliced and not-sliced) accourding to Lm Alternative (5)

RTE fermented meat (sliced and not-sliced) not post-lethality exposed

RTE (2) dried meat (PLE)

RTE dried meat (sliced and not-sliced according to Lm Alternative (5)

RTE dried meat (sliced and not-sliced) not post-lethality exposed

RTE (2) salt-cured meat (PLE)

RTE salt cured meat (sliced and not-sliced according to Lm Alternative (5)

RTE salt cured meat (sliced and not-sliced) not post-lethality exposed

Heat Treated but Not Fully Cooked - Not Shelf Stable

Raw (NRTE) Otherwise processed meat

NRTE meat products (stuffed and unstuffed)

Product with Secondary Inhibitors - Not Shelf Stable

RTE (2) salt-cured meat (PLE)

RTE salt cured meat (sliced and not-sliced according to Lm Alternative (5)

RTE salt cured meat (sliced and not-sliced) not post-lethality exposed

Raw (NRTE) otherwise processed meat

NRTE meat products (stuffed and unstuffed)

Fully Cooked - Not Shelf Stable

RTE (2) fully-cooked meat (PLE)

Hot dog products according to Lm Alternative (5)

Salad/spread/pate according to Lm Alternative (5)

Meat + nonmeat multicomponent according to Lm Alternative (5)

Sausage products

Diced/shredded according to Lm Alternative (5)

Patties/nuggets according to Lm Alternative (5)

Other fully cooked sliced product according to Lm Alternative (5)

Other fully cooked not sliced product according to Lm Alternative (5)

RTE (2) fully-cooked meat without subsequent exposure to the environment

Hot dog products not post-lethality exposed

Salad/spread/pate not post-lethality exposed

Meat + nonmeant multicomponent not post-lethality exposed

Sausage products not post-lethality exposed

Diced/shredded not post-lethality exposed

Patties/nuggets not post-lethality exposed

Other fully cooked sliced product not post-lethality exposed

Other fully cooked not sliced product not post-lethality exposed

Thermally Processed - Commercially Sterile

Thermally processed, commercially sterile

Thermally processed products (includes product in cans/pails, flexible pouches, trays, jars and bag-n-box)

- (1) Subprimals includes retail cuts of beef commonly used in the beef industry
- (2) RTE is defined in 9 CFR 430
- (3) Edible offal includes tails, feet, etc.
- (4) Other intact includes fat
- (5) Listeria monocytogenes (Lm) alternatives are Alt 1; Alt 2, Choice 1; Alt 2, Choice 2; Lm Alt 3

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